



## Tapas Bar

### Mains

### Price

Lamb Chops al Romero

Moroccan spiced lamb chops drizzled with a french onion béchamel served with a truffle infused mashed potato and seasoned vegetables

\$45

Chicken Marbella

Chicken slow braised in plum wine sauce served over smoke infused herb couscous

\$26

Wild Mushroom and saffron Risotto

Creamy Arborio rice with wild mushrooms, Parmesan, and a drizzle of truffle oil

\$19

Turkish coffee crusted Fillet mignon with a tart cherry Demi glaze, served with seasoned vegetables and roasted potatoes

\$38

Poached halibut in a fragrant broth infused with blood orange juice, paired with a creamy lemon garlic risotto

\$35

## Olé Salads

Date Salad

A fresh mix of greens, sweet dates, craisins, crisp apples, and crunchy walnuts, all tossed in a zesty date dressing

\$13

Grilled Hallumi Salad

fresh mixed greens, juicy tomatoes, cucumbers, grilled halloumi, all drizzled with a light citrus dressing

\$15